



## DINNER MENU

### STARTERS

#### **SOUP OF THE DAY 12USD**

Made Fresh Daily with Locally Sourced Ingredients

#### **CHUNKY CONCH CHOWDER 14USD**

Locally Sourced Conch, Expertly Seasoned (GF) (D) (SF)

#### **CARIBBEAN SHRIMP COCKTAIL 18USD**

Red Onions, Fresh Cilantro, Cucumber, Creamy Avocado, Homemade Cocktail Sauce, Plantain Chips (SF)

#### **CAESAR SALAD 18USD**

Romaine Hearts with Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing (D)

#### **ARUGULA & PROSCIUTTO SALAD 18USD**

Cherry Tomatoes, Candied Walnuts, Parmesan Cheese, Fig & Balsamic Dressing (GF) (D) (N)

#### **CRAB CAKE 20USD**

Grain Mustard Aioli, Parsley Oil, Local Greens (D) (SF)

#### **CAPRESE SALAD 22USD**

Fresh Garden Tomato, Basil Pesto, Buffalo Mozzarella, Balsamic Reduction (D) (N)

#### **SEA DIVERS' SCALLOPS 22USD**

Parsnip and Carrot Purée, Tropical Fruit Relish (D) (SF)

#### **AHI TUNA POKE 24USD**

Ahi Tuna, Scallions, Ginger Soy, Cucumber, Mango, Siracha Wakame Salad (SF)

(D) - Contains Dairy | (SF) Shellfish

(GF) - Gluten Free | (V) Vegan | (N) Contains Nuts

12% Service Charge and 12% Taxes will be added to all final bills



### ENTRÉES

#### **RED THAI CURRY VEGETABLES 26USD**

Grilled Seasonal Vegetables, Coconut Rice, Fried Plantain (V)

#### **HELEN'S MOROCCAN CHICKEN 28USD**

Our Owner's Renowned Recipe: Green Cracked Olives, House-Preserved Lemon, and Fluffy Couscous

#### **GREEN CURRY SHRIMP 32USD**

Green Curry Sauce served Coconut Rice, Crispy Fried Plantain, Fresh Basil, Microgreens (SF)

#### **FISHERMAN'S CATCH 35USD**

Risotto Cake, Spinach, Mango and Pineapple Salsa, Seasonal Vegetables (SF)

#### **SEAFOOD LINGUINE 40USD**

Spicy Arrabiata Sauce, Squid, Clams, Mussels, Garlic, Fresh Parsley (D) (SF)

#### **PAN-SEARED RACK OF LAMB 44USD**

Rosemary-Infused Baby Potatoes with Velvety Cauliflower Purée (D)

#### **BEEF TENDERLOIN 46USD**

Peppercorn Sauce with Sautéed Mushrooms, Asparagus, and Creamy Mashed Potatoes (D)

#### **GRILLED SPINY LOBSTER TAIL 50USD**

Textures of Sweet Potato or Rice with Plantain Sauces: Lemon Butter or Curry (SF)

#### **BONE IN RIB EYE 60USD**

Twice Baked Loaded Potato, Grilled Seasonal Vegetables Chimichurri (D)



## KIDS' MENU

### ENTRÉES

#### **PB&J SANDWICH 6USD**

Served with Fries or Fruits (N)

#### **MAC & CHEESE 6USD**

Creamy Macaroni Pasta, Melted Cheese (D)

#### **GRILLED CHEESE SANDWICH 12USD**

Grilled Sandwich, Melted Cheddar Cheese,  
Toasted Bread, Fries (D)

#### **HOT DOG 12USD**

Beef Sausage, Ketchup, Mayo, Pickled Relish,  
Fries

#### **CHICKEN NUGGETS 14USD**

Crispy Chicken Nuggets, Fries  
Choice of Ketchup or Barbecue Sauce

#### **CHEESEBURGER 14USD**

4oz Beef Burger, Mild Cheddar Cheese,  
Homemade Bun, Fries (D)

#### **SIDES**

Wedges  
French Fries  
Rice & Beans  
Sliced Fruit  
Steam Vegetables



### DESSERTS 6USD

#### **ICE CREAM SUNDAE**

A Scoop of Vanilla Ice Cream, Chocolate  
Syrup, Whipped Cream, Sprinkles, Cherry (D)

#### **FRUIT SALAD**

Fresh Fruit Cubes, Drizzled With Homemade  
Simple Syrup (V) (GF)

#### **CHOCOLATE CHIP COOKIES**

Soft Homemade (D)

#### **CHOCOLATE BROWNIE**

Whipped Cream (D)

(D) - Contains Dairy

(GF) - Gluten Free | (V) Vegan | (N) Contains Nuts

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